

DOMAINE
FREDAVELLE

AROMANCE RED 2022
AOP Coteaux d'Aix-en-Provence, bio

Grape varieties:

80% Syrah, 20% Grenache

Average age of the vines: between 35 - 45 years. Altitude 250 meters.

Terroir:

Clay-limestone, sandy-loam & stony soils. Retains moisture and freshness.

Vinification:

Destemming. Low-temperature fermentation with daily pumping-over. Vatting for 20 days, total malolactic fermentation. Aged 8 months in stainless steel tanks. No early filtration.

Tasting:

Intense, fine bouquet of blackcurrant and black cherry, followed by a touch of mint. Garrigue and white pepper amplify the nose with a touch of freshness. Rich, fleshy, with crisp and spicy tannins, it opens with aromas of black fruit. A finish with Provençal notes of garrigue and licorice.

Food pairing:

Lamb, dishes in sauce, hard or soft cheeses.

Cellaring: 5 years

Alcohol level: 14% vol.

Available sizes:

50cl, 75cl, 1.5L



FR-BIO-01
Agriculture France

